

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## 10-Year White



The “Porto dos Santos” winery was founded in 1836 by Joaquim Ferreira Pinto. For years, this port house produced excellent wines, sold in the Portuguese and Brazilian markets. But at the beginning of the 20th century, the brand, as well as its huge stocks of port wine, was sold to another port company, and the brand fell into oblivion.

It was not until 2022 that Alexandre Botelho, a descendant of the founders, decided to revive the brand. The wines of this new generation intend to exalt the artisanal production of Port wine, always in conjunction with small producers in the Douro region, respecting its terroir, people and traditions.

With Porto Dos Santos, the fermentation lasts longer than the usual port fermentation which reduces the sugar up to a half of what is often customary in the region. This results in a dryer style than usual which leads to enormous richness and aromatic elegance in these wines.

**WHAT MAKES THIS WINE UNIQUE?:** The 10-Year White Port comes from a blend of high-quality Port wines that have been aging for an average of 10 years, and that are blended to showcase the house style.

**GRAPE:** A field blend of white grape varieties planted on schist soils between 650 - 1970 ft (200 - 600m) above sea level from various plots in the Douro.

**PAIRING SUGGESTIONS:** Ideal as an aperitif, it pairs excellently with starters such as fish, seafood, pâtés, or foie gras.

**VINIFICATION AND AGING:** Spontaneous fermentation with natural indigenous yeasts. The wine is aged in 650L chestnut casks or pipas. This port has an average age of 10 years.

**LOCATION, SOIL, CLIMATE:** The soil in which the Douro Valley vines are planted is made up of schist, a slate-like metamorphic rock. Rich in nutrients, it also has useful water retention properties. The soils of the Douro share the essential property of many great vineyard soils, the ability to allow the vines to thrive while restricting their access to water and consequently their yields. Combined with the small thick skinned berries of the traditional Port grape varieties, the dry conditions produce wines of great richness and depth.

**TASTING NOTES** This wine presents a bright golden color. The aroma is vibrant, featuring notes of grapefruit, nuts, and spices. On the palate, it is unctuous and persistent, with flavors of orange and peach, candied citrus peel, all layered over a base of dried fruits and cinnamon. Fresh and sophisticated, it offers a complex and delightful tasting experience.

**ALCOHOL CONTENT:** 19.3%

**UPC CODE:** 5600627491844

